

STARTERS

Gyosas with vegetables ✓ or beef With sweet sour sauce	12,5 €	Seared scallops With ginger butter, lime, chili and fresh parsley	18 €
Tuna tataki marinated in soy With garlic, capers and balsamic reduction	19,5 €	Andalusian-style fried calamari With wasabi and lemon mayo	20 €
Octopus with olive cream	18,5 €	Tuna mojama With "criolla sauce" of mango and crispy seaweed toasts	16 €
Tiradito of corvina With "leche de tigre"	20 €	Ribeye carpaccio With capers and parmesan flakes	18 €
Padron peppers ✓	9 €	Iberico ham board	30 €
Mix of croquettes of Gamouneu ✓ cheese and carabinero prawns With kimchi mayo	13 €	Grilled leeks ✓ On a romesco sauce with a sprinkle of nuts	15 €
Salmon tartare On a smooth avocado mousse, edamame, peach, served with crispy seaweed toasts	21 €	Ribeye steak tartare with foie gras On a mille-feuille of crispy potatoes	22 €
Garlic prawns	20 €	Bread, alioli and olives	5 €
Corvina ceviche	20 €	Bread basket	1,5 €
		Gluten free bread	2,5 €

SALADS

Tuna salad confit in olive oil. With grilled green asparagus and vinaigrette with yogurt, citrus, and thyme	17 €	Grilled goat cheese salad With caramelized pears and vinaigrette with honey, apple and grainy mustard	17 €
Mixed salad Mezclum, cherry tomatoes, radishes, avocado, and sprouts	10,5 €	Cesar salad With free-range chicken breast, bacon, anchovies, focaccia croutons and parmesan cheese	18 €

MEET DISHES

Entrecote (300gr) premium Angus from Uruguay

With baby potatoes, shallots, mushrooms with herbs and chimichurri sauce

30 €

Iberian pork shoulder

With braised artichokes, leeks, beetroot, sweet potato

28 €

Crispy lamb

In pastry with goat cheese, mint, mashed potato parmentier and sauce reduction

25,5 €

FISH DISHES

Salmon coated in sesame seeds

With teriyaki sauce, cauliflower and lime puree, asparagus, broccoli and baby carrots

25,5 €

Grilled tuna

On sautéed spinach with parmesan and truffle oil, sweet potato and turmeric puree, dried tomatoes

27,5 €

Octopus with pesto

On mashed potato parmentier

26 €

BURGERS

Premium smash beef burger (200 gr)

Brioche bun, Monterrey Jack cheese, bacon, onion, tomato, lettuce and french fries

22 €

Artichoke vegetarian burger 18 €

Brioche bun, goat cheese, canons, caramelized onion, tomato, olive mayo and sweet potato fries

Choripán

Artisanal chorizo with bread, provolone cheese, arugula, tomatoes, chimichurri mayo and french fries

20 €

WOKS

WITH BASMATI RICE

Vegetables ✓	17,5 €	Free-range chicken and vegetables	22 €
Prawns and vegetables	23,5 €		

HOMEMADE PASTA

Tagliatelle		Ravioli	
With sautéed garlic, cherry tomato, arugula and parmesan ✓	17,5 €	Spinach and ricotta ✓ With seasoned butter, dried tomatoes and pine nuts	20 €
With pesto ✓	17,5 €	Lamb with goat cheese And sage butter	21 €
		Truffle and ricotta ✓ With rosemary butter	21,5 €

KIDS MENU

Dishes		Desserts	
Fusilli ✓ With pesto or tomato sauce	8 €	Ice cream scoop Vanilla, chocolate, pistacho	3 €
Chicken nuggets With french fries	9 €	Crepe with Nutella	5,5 €
Mini cheeseburger With french fries	9 €		